



Dinner Menu

May 3rd, 2024

Cocktails

Purple Planet

Empress Gin | Lillet blanc | St. Germaine elderflower | lemon | cane sugar | brut rose

A Little Beet of Spice

jalapeno infused Avion | Cointreau | lime | beet syrup | Tajin lime zest rim

Vesper Drop

Tito's vodka | Beefeater gin | Dolin blanc | Strega | blood orange | cane sugar

Rye the Day

Elijah Craig Rye | Fot-Li vermouth | Pierre Ferrand Ambre cognac | apricot liqueur | Paychauds bitters | plum bitters

Ah Pisco...I Like It

Pisco | Pear Brandy | lemon | egg white | Tempranillo top

Blueberry Daiquiri

Plantation Rum | Giffard creme de mure | spiced pear liqueur | blueberry syrup | lime | Jamaican bitters

Non-Alcoholic

Punxsutawney's Prediction

Seedlip Agave | Sweet orange Tea | lime oleo-saccharum | Polynesian bitters | blackberries

Dessert

Lemon Basil Bar

Clementine Cake

Strawberry Shortbread

Vanilla Bean Crème Brûlée

Hickory Bluff Strawberry Cheesecake

First Course

Classic Local Romaine Caesar Salad 15
fried bread | Grana Padano | olive oil

Mixed Local Greens 15
grilled red onion | marinated tomatoes | bacon | tahini vinaigrette

Diver Scallops Ceviche 22
Orange | ginger | pineapple | avocado | peppers | Chili Oil | cilantro | sourdough

Steamed P.E.I. Mussels 16
green curry | coconut milk | vermouth | | crostini

Tomatoes & Burrata 16
ramp pesto | olive oil | eggplant tapenade | basil | pepitas | crostini

Ricotta Toast 16
brown butter pecan ricotta | rhubarb vinaigrette | Monetta asparagus | pickled strawberry coulis | micro greens

Artisan Cheese & Pickle Plate 17
house-made pickles | Lusty Monk whole grain mustard | tomato jam | crostini

Entrees

Pan Seared Halibut 38
tomato bisque | braised fennel | purple potatoes | piquillo | creme fraiche | blue crab

N.Y. Strip Steak* 43
celery root puree | au gratin potatoes | roasted broccoli | demi

Joyce Farm's Duck Duo* 36
butternut puree | piccolo farro | carrots | cipollini onions | sweet peas | soy glaze | clementine marmalade

Joyce farms Porchetta 35
roasted sweet potatoes | braised cabbage | apple butter | smoked hock jus

Wild Caught S.C. Shrimp 28
Cavatappi | sopressata | fennel bechamel | blistered tomatoes | Monetta asparagus | grana padano

Summer Squash & Cauliflower 26
Carolina gold rice | coconut onion gravy | eggplant | basil | pistachios | scallions

Sides

Crispy fried oysters 13

Seared broccoli 11

Braised Greens 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Beers

Frothy Beard ¡Ándale!

Jalapeno Citrus Pale Ale | 5.3%

Divine Barrel The Feeling I Forgot

West Coast IPA | 6.6%

Sugar Creek

Path to Enlightenment

West Coast IPA | 7.0%

Edmund's Oats Something Cold

Blonde Ale | 5.0%

Columbia Craft Brewing Co.

Carolinian

American Style Ale | 4.7%

Original Sin McIntosh

Unfiltered Cider | 6.0%

Munkle Brewing Gully Washer Wit

Belgian Wheat Ale | 5.2%

Burial Beer Co. Shadowclock

Pilsner | 5.0%

Wild Heaven Punched Up

Fruited Sour | 5.0%

13 Stripes Jeremiah O'Brien

Irish Dry Stout | 4.5%

Strawberry Rhubarb Sour Ale

Sour | 6.2%

Peak Drift NEIPA

IPA | 5.4%

Untitled Arts

N/A American IPA | <0.5%

Untitled Arts

N/A American Gold | <0.5%

Whites

Paddy Borthwick Sauvignon Blanc, Wairarapa, 2022 9

Chateau Ste. Michelle Indian Wells Rose, Columbia Valley, 2022 15

Sant Evasio Moscato d'Asti, Italy, 2022 15

Chateau De Fontenille, Bordeaux Blanc, France, 2022 12

San Simeon Chardonnay, Monterey, 2021 12

Banfi Centine Pinot Grigio, Tuscany 2021 10

Schlossgut Diel de Diel Riesling Blend, Germany, 2021 14

Eroica Reisling, Columbia Valley, 2022 14

Reds

Broadside Cabernet Sauvignon, Paso Robles, 2021 12

Planet Oregon Pinot Noir, Willamette, 2021 10

Skyfall Merlot, Washington, 2019 9

The Predator Old Vine Zinfandel, Sonoma County, 2017 12

Catena Vista Flores Malbec, Argentina, 2021 11

La Quercia Montepulciano D'Abruzzo, Italy, 2021 9

Adesso Cagnina di Romagna, Refosco, Italy, 2021 15

Caymus Suisun The Walking Fool Red Blend, 2022 16

Entresuelos Tempranillo, Spain, 2018 12

Domaine de Verquièrre Côtes du Rhône Rouge, 2021 12

Sparkling

Torresella Prosecco 9

Maurice Bonnamy Cremant Brut 11

Lini 910 Labrusca Rosso 11

Wildly Brut, Australia 12

Almacita Brut Rosé 12

Biutiful Brut 15

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
